Introduction to the New Chapter 1

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Overview of significant changes

- Format and definitions/acronyms
- Restaurant management
- Training requirements
- Food preparation, storage, and serving
- Inspection process

Format

- Food safety
- Patterned after FDA Food Code
- More definitions
- More text

Appendices

- A--Investigating foodborne outbreaks
- B--References
- C--Model forms
  - Inspection
  - Medical screening
  - HACCP
  - Temporary food establishment

Definitions

- Advanced Preparation
- HACCP
- Food employee/Person in charge
- Temporary food establishment
- Preventive medicine authority
- Warewashing

Advanced Preparation

- Food prepared for future service beyond a specific meal. Cannot be held in “hot holding,” must be immediately cooled after cooking to 41°F or below within 4 hours

HACCP Terms

- Critical control point
- Critical item
- Critical limit
- HACCP plan
- Hazard

Food Employee

- An individual working with unpackaged food, food equipment or utensils, or food contact surfaces

Food Establishments

- Replaces “food service facility”
- Temporary food establishment may exist for no more than 14 consecutive days

Person in Charge (PIC)

- The individual present at a food establishment who is responsible for the operation at the time of inspection
- The manager shall be or shall designate a PIC: typically the FSO or leading MS
- Required on site

Potentially Hazardous Food (PHF)

- Food that is capable of supporting:
  - Rapid and progressive growth of infectious or toxigenic microorganisms; or
  - Growth/toxin production of *C. botulinum;* or
  - (In shell eggs) growth of *S. enteritidis*

Generally speaking--PHF

- Animal origin: raw or heat treated
- Plant origin: heat treated
- Plant origin: sprouts, cut melon, garlic oil

Preventive Medicine Authority (PMA)

- The medical department authority responsible for public health; the senior EHO/PMT for the area of responsibility
- In EHO/PMT absence, veterinary tech, IDC, corpsman, or medical officer

Warewashing

- Replaces “dishwashing”
- The cleaning and sanitizing of food contact surfaces of equipment and utensils

Restaurant Management

- PIC trained in and must demonstrate knowledge of 15 specific objectives
- 18 hour supervisor/manager course replaces old FSST course
- Prepares managers to train employees
- Must recertify every 3 years

Supervisor/Manager “Train the Trainer” Course

- Content and time approved by PMA
- EHOs/PMTs qualified to teach
- ≥E-5 graduate of food safety instructor course approved by NEPMUs (3 yr recert)
- Authority to teach course is the cognizant NEPMU or must petition NEHC

Food Employee

- Focused training: 4 hours within 30 days
- 4 hours annually (not consecutive OK)
- May be taught by EHOs/PMTs OR
- Manager/IDC who's been through supervisor/manager food safety course approved by PMA (3 yr recert)

Temporaries & bartenders: food safety training

- Temporary food employees (under 30 days) require 2 hours orientation
- Bartenders not handling food require 1 hour orientation

Training Qualifications

- EHOs/PMTs
- E-5 and above graduates of food safety instructor course approved by PMA
  - Recertify every 3 years
  - May be a non-military course
  - Authority to teach manager/supervisor course is under the direction of the cognizant NEPMU

Health Requirements

- Prohibit food handling under the following conditions
  - Illness caused by *Salmonella typhi, Shigella* spp., *E. coli* 0157:H7, or hepatitis A
  - Symptoms of gastrointestinal illness
  - Open or draining pus-containing lesions on exposed hands or arms

Food Inspections

- Subsistence Prime Vendor (SPV) Program
- Receiving official designated in writing
- PMA inspect suspected unwholesome food
- Fitness for consumption required on foods purchased outside SPV contracts

Food temperatures

- Temperature danger zone is 41-140°F
- Refrigeration temperatures are 32-41°F
- Freezer temperatures remain 0°F or below
- Reefer logs required for
  - Bulk cold storage
  - Advance prepared PHF

Ice

- Bacteriological sampling frequency is determined by the PMA

Salvage of foods exposed to refrigeration failure

- Some foods may be salvageable
- US Army Guide to the Salvage of Chilled/ Frozen Foods Exposed to Refrigeration Failure
- Contact PMA or Army Veterinary Service for further assistance

Gloves

- Bare hands OK with ready to eat food contact only for washing fruits and vegetables
- Single use
- Change gloves: interruption of operations, damaged, soiled, one purpose

Cooking raw animal products

- Based on 1997 Food Code
- Charts for each type of food product, special conditions, and minimum holding times at the required temperature

Thawing under running water (shore facilities)

- Water is 70°F or below
- “Sufficient water velocity to agitate and float off loose particles in an overflow”
- Ready to eat foods not to exceed 41°F
- Raw foods not to exceed 41°F total prep time of 4 hours

Use of hardwood food contact equipment

- Maple or similar hard, close-grained wood
- Cutting boards/blocks
- Baker’s tables
- Rolling pins, salad bowls, chopsticks, etc.
- Paddles for confectionary operations

Advanced Preparation

- Immediately cool to 70°F within 2 hours, 41°F within total of 4 hours
- May be retained up to 72 hours
- If approved by PMA, may be retained 7 days (may require HACCP plan)
- Label as AP food with date/time prepared and date/time of required discard

Leftovers (LO)

- Immediately cool to 70°F within 2 hours and 41°F within 4 hours
- Keep LO PHF for 24 hours chilled or 5 hours hot holding (140°F or above)
- AP food that’s reheated and food placed on serving line may not be retained

Reheating/cooling of AP/LO food

- Reheat all parts to 165°F for at least 15 seconds within 2 hours; hold at 140°F
- Must be immediately cooled to 70°F within 2 hours, 41°F in total of 4 hours
- OK to be uncovered during cooling as long as food is protected

General food issues

- Non-PHF salad bar vegetables may be retained until end of the day
- Sprouts are PHF
- Auxiliary Resale Outlets (AROs) selling PHF are a food establishment
- Child Development Centers (CDCs) are a food establishment

General food issues

- Non-government mobile food vendors must be registered with the PMA
- Temporary food service operations must be inspected and approved prior to initial opening, and must have a permit from the PMA to operate

Inspection process

- Once a month minimum unless exempted by PMA
- May be exempted by PMA to minimum of quarterly inspections
- New form uses codes, and divided into critical/noncritical items

Inspection process, cont’d.

- Suggests weekend, holiday, and evening inspections
- Inspection may be replaced by staff training session or HACCP study
- Facilities divided into risk categories
- Number of acceptable critical items determines result of inspection

Closure criteria

- One or more critical violations of a significant trend or such magnitude to constitute a significant danger to health... promptly notify the CO and recommend closure until reinspection determines significant insanitary conditions have been eliminated

Summary

- Format and definitions/acronyms
- Restaurant management
- Training requirements
- Food preparation, serving, and storage
- Inspection process

Acronyms

- HACCP
- FDA
- PIC
- FE
- AP food
- PHF

More acronyms

- LO
- PMA
- SPV
- ARO
- CDC